

Math

Monday 10/19/15

Warm-up

- Look back in your notebook and quickly review what we learned about dividing fractions.
- Keep in mind, our goal is to use this information to divide a fraction by a fraction in a word problem.
- Review: <https://www.youtube.com/watch?v=4lkq3DgvmJo>
- In a moment, you'll have the opportunity to practice your skills on your own.

Math

Tuesday 10.20.15

Today

- You'll need a sheet of paper as well as your notebook!


Its your Sibling's Birthday!

- and you decided to make them the most delicious red-velvet cake with cream-cheese frosting!
- However, the only thing your sibling loves more than cake are....
 - CUPCAKES!




Cake

- Here is the recipe! But there is a problem....
- if you convert this into cupcakes, it will make 24 cupcakes.
- You only have enough flour for about 1/3 of the recipe.
- the ratios in the cake have to be EXACT! Otherwise, the cake will not turn out right.

 Red Velvet Cake

Recipe courtesy of Paula Deen



Total Time: 1 hr 45 min
Prep: 15 min
Inactive: 0 min
Cook: 1 hr

Yield: 6 to 8 servings
Level: Easy

Red Velvet Cake

Ingredients

For the Red Velvet Cake:

- 2 1/2 cups all-purpose flour (recommended: White Lily)
- 1 teaspoon baking soda
- 1 teaspoon cocoa
- 1 1/2 cups granulated sugar
- 2 eggs
- 1 1/2 cups canola oil
- 1 teaspoon vinegar
- 1 (1-ounce) bottle red food coloring
- 1 teaspoon vanilla
- 1 cup buttermilk

For the cream cheese frosting:

- 1/2 cup margarine
- 1 (8-ounce) package cream cheese
- 1 box confectioners' sugar, sifted
- 1/2 teaspoon vanilla
- 1 cup chopped lightly toasted pecans

Task

- How can you take the red velvet cake recipe and only bake $\frac{1}{3}$ of it? How many cupcakes will that make? Will it be enough?
- In your group, figure out how much of each ingredient you must use to make the cupcakes!



Math

Wednesday 10/21/15

Fractions Stations!

- Today we will be practicing our fractions skills by working in stations!
- You will be working in pairs, but you will both be turning in work.

Math

Thursday 10/22/15

Today

- Your notebook is due for its 9 week formal assessment tomorrow! Today, you'll have a work day to get your notebook ready to go!

How Your Notebook will be Graded!

- Completion — are all the pages there? Did you skip pages?
- Table of Contents — do you have 8 pages reserved for the TOC? Is your TOC up to date with titles and page numbers?
- Page numbers — are all of your pages numbered? Do the page numbers in your TOC match the numbers on the pages?
- Titles — make sure each page has a title, and that it is also listed in your TOC.
- Skipped pages — you'll lose points if you skipped pages in your notebook.
- Incomplete notes — if pages in your notebook are incomplete, or if they weren't copied down correctly, you'll lose points!
- Neatness — your notebook will be graded on NEATNESS. If it is hard to read, falling apart, or has torn pages, you'll be graded down!